



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 9 March 2020

DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison

NAME POSITION

Transmitted by: Aaron Andrews, SPOD

NAME POSITION

Were electronic files sent?

YES *NO*

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 0

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 688

How many people formally counted in this facility describe themselves as the following gender?

Female: 40

Male: 648

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender: 14

How many people have been brought into the facility this week?

Number of people brought into the facility this week: 180

How many people have left the facility this week?

Number of people who left the facility this week: 26

How many people and where did those who left the facility go?

Released into community: N/A

Formally removed from the United States: N/A

Moved to other facility: N/A

Other _____: N/A

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex: 50

Female: 38

Male: 12

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED

NOT RECEIVED

Daily Foods Production Service Records

RECEIVED

NOT RECEIVED

Temperature Logs

RECEIVED

NOT RECEIVED

Law and Leisure Library Logs

RECEIVED

NOT RECEIVED

Medical Staffing Update

RECEIVED

NOT RECEIVED

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

1 - Health Service Administrator (HSA)
1 - Assistant HSA
1 - Administrative Assistant - Applicant Selected (in Background)
1 - PA, 1 PA starting 3-2
14- RN's on staff
12- LPN's on staff
4 - Medical Records Clerks
1 - MD's on staff,
1 - Psychologist on staff
1 - Licensed Clinical Social Worker on staff
4 - Tele-Psychiatrist on staff
1 - X-ray Tech on staff
2 - Dentist - 40hrs total
1- Dental Assistant

7 - agency RN's are on contract to support the medical department

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 2/28-3/6 were provided. Each dorm averaged from 3-5 detainees accessing the library

CORONAVIRUS UPDATE:

This is a statement from Ricardo Velazquez, OCR with ICE:

Each of U.S. Immigration and Customs Enforcement (ICE) detention facilities, has written plans that address the management of infectious and communicable diseases, including screening, prevention, education, identification, monitoring and surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated) and reporting to local, state and federal agencies. In addition, facilities comply with current and future plans implemented by federal, state or local authorities addressing specific public health issues (in this case, COVID-19) including communicable disease reporting requirements. Presentation of symptoms does not equal COVID-19 and, to date, there have been zero confirmed cases at any ICE detention facility.

Per the Centers for Disease Control and Prevention (CDC), there is no specific antiviral treatment recommended for COVID-19. The CDC recommends that people with COVID-19 receive supportive care to help relieve symptoms. For severe cases, treatment should include care to support vital organ functions. The ICE Health Service Corps (IHSC) treats ill detainees at the facility, if it is medically safe to do so. It is left to the clinical directors and treatment providers at the facility to determine the appropriate level of care. Please note, however, that IHSC recommends transfer of any detainee who requires a higher level of care to the appropriate medical facility following established CDC guidance for coordinating with emergency medical services and the receiving medical facility. The current CDC interim guidance for healthcare professionals can be found here:
<https://www.cdc.gov/coronavirus/2019-ncov/hcp/index.html>

POPULATION:

Our office asked: How is GEO adjusting the units now that there are fewer people detained?
ICE answered: Housing is based on a contracted staffing plan. Use of contracted space is subject to GEO business plans and is proprietary in nature.

QUARANTINES AND COHORTS:

Office asked: What is the process for notifying loved ones when a pod is in quarantine?
ICE answered: Detainees are informed when their dorm is under cohort or when they are under quarantine. The most direct method is for them to tell potential visitors by phone that they are not able to have visitors. Visitors are encouraged to contact GEO in advance of a visit for current information.

Office asked: Do front desk staff receive info from the medical staff when there is a quarantine in place?
ICE answered: A medical daily log is send internally daily by GEO med staff. GEO also places signs on the front doors. The lobby officer then tells inquiring visitors of cohorted dorms and thus no visitation allowed. Detainees can still speak to their attorneys telephonically.

Office asked: How do people who are in quarantine who have other medical needs (unrelated to the viral outbreak) receive care?
ICE answered: Nurses pass meds and sick call/emergency services are active to meet the medical needs of all detainees.

Office asked: How do staff prevent the spread of disease form the ill & quarantined groups - what clothing/protective gear are they supposed to wear?
ICE answered: GEO staff cannot compel detainees to exercise personal hygiene measures, such as washing hands, covering their mouths when coughing or sneezing, etc. GEO educates and informs, and detainees are scheduled for training on universal precautions (i.e. washing hands, covering their mouths when coughing and notifying medical professional when they feel sick). Employees receive the latest updates on spotting possible signs of illness, and medical staff are equipped with proper gear and educated in current notification procedures. Regarding detainee appearances in court, the immigration judges decide who can go to court if there is a cohort.
Please reach out to EOIR on how this determination is made.

with the POD Act enacting into law, Rep. Crow and his staff will continue to monitor the facility through a mix of unannounced and scheduled visits each month

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2019		CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Margarine Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Margarine Fruit Cobbler Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage	
TUESDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dinner Roll Margarine Fortified Sugar Free Tea Dressing	T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage	
WEDNESDAY	Farina Coffee Cake Turkey Sausage Fruit Sugar Coffee Milk 2 % Margarine	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea	Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage	
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Salsa Garden Salad/Dressing Refried Beans White Cake / Iced Fortified Sugar Free Tea	Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage	
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage	
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fresh Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage	
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea	Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





181
0925
RM
180°F / 82°C



183
1530
PM
180°F / 82°C



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date:

Time:

AM Time: 7:30 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores	X			X	
no skin infections	X			X	
no diarrhea	X			X	
Kitchen is in good general appearance	X			X	
All kitchen equipment operational & clean	X			X	
All tools and sharps inventoried	X			X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150 F+	Rinse 180 F+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast		152	181	
	Lunch		155	185	
	Dinner		155	180	
POT and PAN SINK	Temperature		Wash 110 F+	Rinse 110F+	Final Rinse
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		110	115	200 ppm
	Dinner		111	115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0 Or below	Walk-in 35-40F	Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-1.7	39.2	39.4
Record temperatures, Freezer and Walk-ins	PM		-3.6	37.3	38.0
DRY STORAGE	Temperature 45-80		55°F Rec	55°F Rec	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		66	63	
Cleaning Schedule completed	AM		PM		
Circle One	Yes	No	Yes	No	

V. Montag
Signature, Cook Supervisor (AM)

DATE: 3/5/20

LH
FOOD SERVICE MANAGER

bA
Signature, Cook Supervisor (PM)

DATE: 3-5-20

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 05, 2020

THURSDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Pablo Yuri Francis Lewin Anne Aver Asyur Jeta	Cream of Rice Pancakes Syrup Turkey Ham, Slice Margarine Sugar Coffee Milk 2 %	1 cup 2 each 1/4 cup 2 oz 1 pat 2 pkgs 8 oz 8 oz	1 bg 9 CS 6 BX 007# 1 CS 3/4CS 0.40 655	0345 0330 0330 0030 0330 0330 0320 0320	181 172 RT 182 40 RT RT 180	VEGETARIAN Eggs 2 each Diet Syrup Turkey Ham Canned Fruit Margarine Sugar Sub Coffee Milk 2 %	Bran Flakes Pancakes 1 c RT 2 oz 1/2 c 1 pat 2 pkgs RT 8 oz 40	1 c 2 ea 1/4 c RT 2 oz 1/2 c 1 pat 1 pat 2 pkgs RT 182 40	10 pns 48 pns 48 pns 3 pns 1 pns 1 pns 1 pns 1 pns 1 pns 1 pns 1 pns	8 6 6 1 1 1 1 1 1 1 1

Portions verified by:

L. Martinez
Cook Supervisor
L. Aho
Food Service Manager

Prepared by:	Population	HS SNACK	Staff	Meal Count Documentation
	Population - ICE 572 MARSHALLS 59			

Signature:	Population	HS SNACK	Staff	MEAL TRAY SET UP
<i>L. Martinez</i>	Population - ICE 572 MARSHALLS 59			
<i>K. Manning</i>	Call Backs 2 Test Trays 2	Sack meal	No	
			Johnny Sack Meal Counts	

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 05, 2020

THURSDAY

LUNCH

CYCLE: 1

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	DL Temp	Prod Qty	Over Prod
<i>Ricardo</i>	Fajitas	4 oz	14 lbs	01:00	180.1	<u>VEGETARIAN</u>	Fajita Meat	4 oz	180.1	16 1/2 pan -
<i>Ricardo</i>	Grilled Onions	1/4 cup	100g	0900	180.1	Cheese	Grill Onions	1/4 c	180.1	1 pan -
<i>Ricardo</i>	Grilled Peppers	1/4 cup	100g	0900	181.3	3 oz	Grill Peppers	181.3	2 pan	1/2 + 1/2
<i>Ricardo</i>	Refried Beans	1 cup	150 lbs	0530	182.0		Pinto Beans	1 c	182.0	16 pans 2 per pan
<i>Ricardo</i>	Spanish Rice	1/2 cup	100 lbs	0700	179.1		Spanish Rice	1/2 c	RT	5 pan 1 1/2 per pan
<i>Ricardo</i>	Salsa	1/2 cup	100g	0900	RT	1 cup	Tortilla	1 ea	RT	4 C's 3 bags
<i>Ricardo</i>	Tortilla	2 each	100g	0830	RT		Garden Salad	1/2 c	RT	10 C's 3 bags
<i>Ricardo</i>	Garden Salad	1/2 cup	3 1/2 lbs	0830	40		Tortilla	Diet Dressing	1 pkt	4 C's -
<i>Ricardo</i>	Dressing	1 oz	3/2 lbs	0800	RT	4 each	Fruit pears	1 ea	RT	40 C's -
<i>Ricardo</i>	White Cake/ Icing	1 piece	1 1/2 lbs	0930	RT		Unsweet Tea	8 oz	40	40 -
<i>Ricardo</i>	Tea	8 oz	40	0830	40					
Portions verified by:										
Signature:	<i>Bellard</i>	Population	631	Staff	3	Refrigerated	No	MEAL TRAY SET UP		
Signature:	<i>Kohl</i>	Population -Ice	572	Labeled &		Yes	Johnny Sack Meal Counts	Salad Fajitas		
Signature:	<i>Food Service Manager</i>	MARSHALLS	59	Call Backs	3	Test Trays	1	Ice		
Prepared by:	Johnny Sack	55	HS SNACK	Sack meal	TEST			MEAL TRAY SET UP		
<i>Jenel</i>	Proteins	2 - 2oz	Protein	1 oz				Salad Fajitas		
	Bread	4 slices	Bread	2 slices				Ice		
	Fruit	1 each	HYPER CALORIC		CALL BACK			Ice		
	Drink	1 each	Protein	2 - 2oz				Ice		
	Cookie	1 each	TOTALS					Ice		
	Drink	1 each						Ice		

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 05, 2020

THURSDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
BB	Chicken Patty	4 oz	5 C	1230	170	VEGETARIAN	Baked Chicken	4 oz	170	170
MM	Green Beans	1/2 cup	5 C	1230	165		Green Beans	1 c	65	65
MM	Corn	1/2 cup	5 C	1230	165		Corn	1/2 c	65	65
MM	Potatoes	1/2 cup	1 bx	1230	165		Corn Potatoes	1/2 c	65	65
MM	Roll	1 each	4 C	1430	RT		1 cup Roll	1 ea	RT	4 C
MM	Margarine	1 pat	4 C	1430	38		Potatoes Margarine	1 pat	38	38
MM	Drink w Vit C	8 oz	14 PK	1230	40		1 cup Canned Fruit	1/2 c	RT	4 C
Portions verified by:						Total Meal Count Documentation	Staff	10	SERVICE DOCUMENTATION	
Signature:	Cook Supervisor	Population	712			Population - ICE MARSHALLS	637 59	Labeled & Refrigerated	Yes	No
Signature:	Food Service Manager	Call Backs	2			Test Trays	2			
Prepared by:	Johnny Sack	HS SNACK				Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP		
	Proteins	2 - 2oz	Protein	1 oz	TEST					
	Bread	4 slices	Bread	2 slices		Test Sacks				
	Fruit	1 each	HYPER CALORIC		CALL					
	Drink	1 each	Protein	2 - 2oz	BACK					
			Bread	4 slices			Labeled & Refrigerated			
			Cookie	1 each	TOTALS		Yes	No		
			Drink	1 each						



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 3-3-20

Time: 0400 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections			X		
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried	X		X		
All areas secure, lights out, exits locked			X		
DISH MACHINE		Temperature		Wash 150 F+	Rinse 180 F+
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		158	180
		Lunch		160	184
		Dinner		152	190
POT and PAN SINK		Temperature		Wash 110 F+	Rinse 110F+
Final Rinse Temps determined by chemical agent used		Breakfast		112	115
		Lunch		N/A	N/A
		Dinner		125	128
FREEZER and WALK-IN		Temperature		Freezer 0 Or below	Walk-in 35-40F
Record temperatures, Freezer and Walk-ins		AM		-1.9	38.2
Record temperatures, Freezer and Walk-ins		PM		Spac 3	41.1
DRY STORAGE		Temperature 45-80		Area 1 Km	Area 2 Km
Record temperatures Dry Storage Areas		AM		62	63
Record temperatures, Dry Storage Areas		PM		63	64
Cleaning Schedule completed		AM	PM		
Circle One		Yes / No	Yes / No		

Signature, Cook Supervisor (AM)

DATE: 3/3/20

Signature, Cook Supervisor (PM)

DATE: 3-3-20

FOOD SERVICE MANAGER

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 03, 2020				TUESDAY BREAKFAST				CYCLE: 1			
Prepared by:	Menu Items	Serv size	Begin Prep	Menu Temp	Special Instructions	Diet For Health	DL Temp	Prod Qty	Over Prod		
Radio Jo	Dry Cereal	1 cup	3 BX 0330	RT	VEGETARIAN French Toast 4 slices Diet Syrup T-Sausage Link Peanut Butter Margarine 1 oz Sugar Sub Coffee Milk 2 % Apple juice	Bran Flakes	1 c	RT	320	1/2	
Ayer	French Toast	2 slices	9 BX 0315	175		French Toast	1 s	RT	275	275	
AUX	Syrup	1/4 cup	4 BX 0330	RT		Diet Syrup	1/4 c	RT	52	52	
French	T-Sausage Links	2 each	3 BX C 30	100		T-Sausage Link	2 sl	100	40	40	
Yoni	Margarine	1 pat	3/4 BX 0330	40		Peanut Butter Margarine	1 pat	40	34	34	
RSU Th	Sugar	2 pkts	1/2 BX 0330	RT		Sugar Sub	2 pkgs	RT	10	10	
AUX	Coffee	8 oz	0.39 0330	175		Coffee	8 oz	RT	0.40	0.40	
	Milk 2%	8 oz	2/40 0330	40		Milk 2 %	8 oz	RT	0.10	0.10	
						Apple juice	1/2 c	RT	10	10	
Portions verified by:											
Signature:	L. Marline				Meal Count Documentation	Staff	MEAL TRAY SET UP				
Signature:	Cook Supervisor				Population	Labeled &	First cart out: 0430				
Signature:	Food Service Manager				ICE 606	Refrigerated	Last cart out: 0545				
Prepared by:	Johnny Sack				HS SNACK	Johnny Sack	Signature L. Marline				
	Proteins	2 - 2oz	Protein	1 oz	meal	Meal Counts					
	Bread	4 slices	Bread	2 slices	TEST						
	Fruit	1 each	HYPER CALORIC	CAN	Test Sacks						
	Drink	1 each	Protein	2 - 2oz	BACK						
			Bread	4 slices							
			Cookie	1 each							
			Drink	1 each							
Dry cereal											
Scrambled eggs											

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: March 03, 2020

Prepared by:	Menu Items	TUESDAY				LUNCH				CYCLE: 1			
		Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	DL	Prod Qty	Over Prod			
Nefon Estrada Li	Stir Fly	4 oz	140 #	Q5D0	180	VEGETARIAN	Baked Chicken	4 oz	178	55	N/A		
Mixed Vegetables	1/2 cup	5.00	0530	160			Beans Mix Vegetable	1 c	160	500	N/A		
Rice	1/2 cup	1.25	0630	180			1 cup Rice	1/2 c	180	1.25	By 1pc		
Tossed Salad	1/2 cup	2.50	0900	39			Tossed Salad	1 c	39	2.5	SP	N/A	
Dressing	1 oz	2.00	0900	RT			Diet Dressing	1 pkt	RT	.200	N/A		
Dinner Roll	1 each	3.00	0930	RT			Dinner Roll	1 ea	RT	3.00	N/A		
Margarine	1 pat	.60	0930	38			2 each Margarine	1 pat	38	.60	SP	N/A	
Unsweet Tea	8 oz	.40	0900	39			Margarine	Canned Fruit	1/2 c	40	3can	N/A	
							2 pats Unsweet Tea	8 oz	39	.40	N/A		

Portions verified by:

Matthews
 Cook Supervisor
J.H.

Signature: _____
 Signature: _____
 Prepared by: _____

Meal Count Documentation

Population 667 Staff 2

Population -ICE 604

MARSHALLS 61

Call Backs 5

Test Trays 2

Sack meal

Johnny Sack Meal Counts

TEST

Test Sacks

CALL BACK

Labeled & Refrigerated

Yes No

MEAL TRAY SET UP

Rice

Jalad

Mixed Vegetable

Dinner Roll

Stir Fry

SERVICE DOCUMENTATION

First cart out: 1000
 Last cart out: 1130
 Signature: Mc Gregor

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 03, 2020

TUESDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sandwich - T-Ham and Beans	T-Ham and Beans	1 cup	1PnS	1300	206°	VEGETARIAN	T-Ham & Beans	1 c	208	1PnS 1
Sandwich - Macaroni Cheese and Cabbage	Macaroni Cheese	1 cup	1PnS	1000	208		Macaroni and Cheese			
Sandwich - Cornbread	Cabbage	1/2 cup	PPnS	1400	107°	1 cup	Cabbage	1 c	207	1PnS 1
Sandwich - Margarine	Cornbread	1 piece	2PnS	1400	RT					
Hossein - Singy	Margarine	1 pat	1C5	1400	38		Margarine	1 pat	38	1C5 0
Hossein - Singy	Brownie	1 piece	2C5	1400	RT		Canned Fruit	1/2 c	RT	1C5 0
Alawn - Drink w Vit C	Drink w Vit C	8 oz	3C5	1300	33		Unsweet Drink	8 oz	34°	1 0

Portions verified by:

A. Ranj
Signature:

A. Ranj
Cook Supervisor
Food Service Manager

Meal Count Documentation

Population (6)	Staff	SERVICE DOCUMENTATION		
Population - ICE		First cart out:	<i>6000</i>	
MARSHALLS (6)	Labeled &	Last cart out:	<i>1630</i>	
Call Backs (2)	Refrigerated	Signature	<i>A. Ranj</i>	No
Test Trays (2)	(Yes)			
	Johnny Sack	Sack meal	Johnny Sack	MEAL TRAY SET UP
		meal Counts		
	Protein	2 - 2oz Protein	TEST	
	Bread	4 slices Bread	2 slices	Cookie
	Fruit	1 each HYPER CALORIE	CALL BACK	Drink
	Drink	1 each Protein	2 - 2oz	

Rev 12/2020 mps

Dinner

Menu Items	Health Items	DL Temp	Prod Qty	Over Prod
T-Ham & Beans		1 c	208	1PnS 1
Macaroni and Cheese				
Cabbage				
Margarine				
Canned Fruit				
Unsweet Drink				

Menu Items	Health Items	DL Temp	Prod Qty	Over Prod
HS SNACK				
Protein	1 oz	TEST		
Bread	2 slices			
Fruit				
Drink				

Population (6)	Staff	SERVICE DOCUMENTATION		
Population - ICE		First cart out:	<i>6000</i>	
MARSHALLS (6)	Labeled &	Last cart out:	<i>1630</i>	
Call Backs (2)	Refrigerated	Signature	<i>A. Ranj</i>	No
Test Trays (2)	(Yes)			
	Johnny Sack	Sack meal	Johnny Sack	MEAL TRAY SET UP
		meal Counts		
	Protein	2 - 2oz Protein	TEST	
	Bread	4 slices Bread	2 slices	
	Fruit	1 each HYPER CALORIE	CALL BACK	
	Drink	1 each Protein	2 - 2oz	



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 3-4-20

Time: 0130 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X				
Workers reported to work, no open sores	X			Y	
no skin infections	X			Y	
no diarrhea	X			Y	
Kitchen is in good general appearance	X			Y	
All kitchen equipment operational & clean	X			Y	
All tools and sharps inventoried	X			Y	
All areas secure, lights out, exits locked					
DISH MACHINE					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature		Wash 150 F+	Rinse 180 F+	
	Breakfast		168	189	
	Lunch		156	161	
	Dinner		160	185	
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 F+	Rinse 110 F+	Final Rinse
	Breakfast		116	118	200 ppm
	Lunch		135	128	200 ppm
	Dinner		115	111	200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0 Or below	Walk-in 35-40F	Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-2.5	36.8	38.2
	PM		-3.0	38.7	38.3
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80		Spice Room	Storage Room	
Record temperatures, Dry Storage Areas	AM		75	60	
	PM		70	70	
Cleaning Schedule completed					
Circle One	AM	PM			
	(Yes) / No	(Yes) / No			

Signature, Cook Supervisor (AM)

ZHaw

Signature, Cook Supervisor (PM)

JBB

DATE: 3-4-20

DATE: 3-4-20

LHk
FOOD SERVICE MANAGER

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 04, 2020				WEDNESDAY		BREAKFAST		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Edward	Farina	1 cup	1 b9	0320	1841	VEGETARIAN	Farina	1 c	184	12 pm
Anne	Turkey Sausage	2 oz	2 1/2 ex	0320	189	Eggs	Turkey Sausage 2 oz	189	4pm	3 pm
Dawn	Coffee Cake	1 piece	1 3/4 ex	0336	RT	2 each	Bread	2 sl	RT	17pm
Francisco	Fruit	1/2 cup	6. Ons	0150	36	Coffee Cake	Diet Jelly	1 pkt	RT	6pm
Pablo	Margarine	1 pat	1 BX	0158	38	2 pieces	Margarine	1 pat	38	—
Asuer	Sugar	2 ppts	3/4 BX	0150	RT	Margarine	Canned Fruit	1/2 c	36	—
Yoni	Coffee	8 oz	30cs	6330	181	1 pat	Sugar Sub	2 pkts	RT	—
Javier	Milk 2%	8 oz	645	6330	37	Fruit	Coffee	8 oz	181	—
						1/2 cup	Milk 2%	8 oz	37	—

Portions verified by:

Signature: <u>W.W.</u>	Prepared by: <u>W.W.</u>	Meals Count Documentation
Cook Supervisor	HS SNACK	Population <u>620</u> Staff <u>0</u>
Signature: <u>H.H.</u>	Sack meal	Population • ICE <u>566</u>
Food Service Manager	Johnny Sack Meal Counts	MARSHALLS <u>60</u>
		Call Backs <u>0</u>
		Test Trays <u>2</u>
		No

First cart out: 0423
Last cart out: 0520
Signature: John

MEAL TRAY SET UP

Signature: <u>W.W.</u>	Proteins	2 - 2oz	Protein	1 oz	TEST	Sausage	Front	Sugar
	Bread	4 slices	Bread	2 slices				
	Fruit	1 each	HYPER CALORIC	CALL BACK	Z			
	Drink	1 each	Protein	2 - 2oz				
						Labeled & Refrigerated		
						Yes	No	
Rev 02/2020 mps								

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: March 4, 2020		WEDNESDAY			LUNCH			CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod Qty	
Alex Lopez	Burrito, Beef/Bean	4 oz	11:00	0800	14	VEGETARIAN	Ground Turkey	4 oz	189	100	300
Omar Qumari	Spanish Rice	1/2 cup	1.5 bag	0530	16	Cheese Burrito	Rice	1/2 c	161	151	151
Khalil Kholi	Hominy	1/2 cup	16	0600	177		4 oz Hominy	1/2 c	177	605	1000
Wesfon Noh	Salsa	1/4 cup	4	0900	27		Salsa	1/2 c	37	405	1000
Khali Margarine	Cheese	1 oz	2 cup	0530	38		Hominy Tortilla	2 ea	RT	150	N/A
Nohe Cornbread	Salad	1/2 cup	3.5 oz	0630	37		1 cup Margarine	1 pat	38	75	N/A
Nehe Dressing	Dressing	1 oz	1.5 cup	0900	RT		Garden Salad	1 c	37	108	N/A
Margarine	Cornbread	1 each	1.25 cup	0900	RT		Diet Dressing	1 pat	RT	100	N/A
Unsweet Tea	Margarine	2 pats	.75 cup	0930	38		Canned Fruit	1/2 c	28	305	N/A
	Unsweet Tea	8 oz	.50	0915	39		Unsweet Tea	8 oz	39	500	N/A
Portions verified by:											
<i>Melchior</i> Cook Supervisor		Population 620			Staff 2			Meal Count Documentation			
<i>Stew</i> Food Service Manager		Population -ICE 560									
Prepared by:	Johnny Sack	HS SNACK			Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP				
		Proteins	2 - 2oz	Protein	1 oz	TEST	<i>Spanish</i>	<i>Rice</i>	<i>Hominy</i>		
		Bread	4 slices	Bread	2 slices	Test Sacks	<i>Tortilla</i>	<i>Jalisco</i>	<i>Hominy</i>		
		Fruit	1 each	HYPER CALORIC	CALL BACK		<i>Burrito</i>	<i>Cornbread</i>	<i>Cornbread</i>		
		Drink	1 each	Protein	2 - 2oz						
				Bread	4 slices	Labeled & Refrigerated					
				Cookie	1 each	TOTALS					
				Drink	1 each	Yes	No				

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



DATE: MARCH 04, 2020

WEDNESDAY

Prepared by:	Menu Items	Serv size.	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp.	Prod Qty	Over Prod
	Polish Sausage	4 oz	670#		165	VEGETARIAN	Hamburger	4 oz	165	1 Pan
	Refried Beans	1 cup	3 bags		180		Cheese Beans	1 c	180	14 pan
	Grilled Potatoes	1/2 cup	1 bx		165		Carrots	1 c	165	1 pan
	Salsa	1/2 cup	5-00		38		Margarine	1 pat	38	1/2 lo
	Tortilla	2 each	3-00		RT		Salad	1/2 c	38	2 bags
	Canned Fruit	1/2 cup	6-00		38		1 cup Diet Dressing	1 pkt	RT	1/2 c
	Drink w Vit C	8 oz	14/pk		40		Tortilla	1 ea	RT	3 ccs
							Tortilla	Canned Fruit	38	2 per
							4 each	Unsweet Drink	8 oz	40 1/4 K

Portions verified by:

John
 Cook Supervisor
 Food Service Manager

SERVICE DOCUMENTATION

Total Meal Count Documentation
 Population 700 Staff 10

Signature: <i>John</i>	Population ICE 620	Labeled & Refrigerated <i>No</i>	First cart out: <u>1545</u>
Signature: <i>John</i>	MARSHALLS 60		Last cart out: <u>1700</u>
Prepared by:	Call Backs		Signature <i>At A</i>
	Test Trays		
	HS SNACK	Sack meal	MEAL TRAY SET UP
	Proteins	2 - 2oz Protein	TEST
	Bread	4 slices Bread	Test Sacks
	Fruit	1 each HYPER CALORIC	CALL BACK
	Drink	1 each Protein 2 - 2oz	Labeled &
		Bread 4 slices	Refrigerated
		Cookie 1 each TOTALS	<i>Yes</i>
		Drink 1 each	No



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 3.2.20

Time:

AM Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		✓		X	
no skin infections		X		X	
no diarrhea		✓		X	
Kitchen is in good general appearance		✓		X	
All kitchen equipment operational & clean		✓		X	
All tools and sharps inventoried		✓		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE		Temperature		Wash 150 F+	Rinse 180 F+
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		152	181
		Lunch		155	183
		Dinner		156	190
POT and PAN SINK		Temperature		Wash 110 F+	Rinse 110F+
Final Rinse Temps determined by chemical agent used		Breakfast		112	115
		Lunch		110	112
		Dinner		108	111
FREEZER and WALK-IN		Temperature		Freezer 0 Or below	Walk-in 35-40F
Record temperatures, Freezer and Walk-ins		AM		-0.1	36.1
Record temperatures, Freezer and Walk-ins		PM		-1	38.39
DRY STORAGE		Temperature 45-80		Spare Room	Storage Room
Record temperatures Dry Storage Areas		AM		62	65
Record temperatures, Dry Storage Areas		PM		63	64
Cleaning Schedule completed		AM	PM		
Circle One		Yes / No	Yes / No		

Signature, Cook Supervisor (AM)

DATE: 3/2/20

Signature, Cook Supervisor (PM)

DATE: 3.2.20

FOOD SERVICE MANAGER

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 02, 2020

MONDAY BREAKFAST							CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Forrester	Dry Cereal	1 cup	3 BX	0400	RT	VEGETARIAN	Dry Cereal	1 c	RT+	3 BX
Jesse	Scrambled Eggs	1/2 cup	1cs	0200	80		Scrambled EGG	1/4 c	180	1cs
Javier	Diced Potatoes	1/2 cup	1 BX	0230	175		Steam Potato	1/2 c	175	1 BX
Edwin	Tortilla	2 each	3cs	0330	RT		Bread	1 sl	RT	31cs
Asseh	Salsa	1/2 cup	4cs	DB	39		Salsa	1/2 c	39	4 pms
Pablo	Margarine	1 pat	1 BX	0350	39		Margarine	1 pat	39	1 BX
Public	Sugar	2 pkts	1/2 BX	0350	RT		Sugar Sub	2 pkts	RT	102
Arne	Coffee	8 oz	0.40	0340	175		Canned FRUIT	1/2 c	40	51kt
Diego	Milk 2%	8 oz	689	0340	40		Coffee	8 oz		
							Milk 2%	8 oz	40	689
Portions verified by:							MEAL COUNT DOCUMENTATION			
Signature: <i>J. Montez</i>		Staff <i>✓</i>		Population <i>610</i>		Labeled & <i>✓</i>		First cart out: <i>0430</i>		
Cook Supervisor <i>Z. Holz</i>		Population ICE <i>610</i>		MARSHALLS <i>56</i>		Refrigerated <i>✓</i>		Last cart out: <i>0525</i>		
Signature: <i>J. Montez</i>		Call Backs <i>2</i>		Test Trays <i>2</i>		No <i>✓</i>		Signature <i>J. Montez</i>		
Food Service Manager		HS SNACK		Sack meal		Johnny Sack Meal Counts		MEAL TRAY SET UP		
Prepared by:		Proteins <i>2 - 2oz</i>		TEST						
		Bread <i>4 slices</i>		Bread <i>2 slices</i>		Test Sacks				
		Fruit <i>1 each</i>		HYPER CALORIC CALL BACK						
		Drink <i>1 each</i>		Protein <i>2 - 2oz</i>						
		Bread <i>4 slices</i>				Labeled & <i>✓</i>				
		Cookie <i>1 each</i>		TOTALS		Refrigerated <i>✓</i>				
		Drink <i>1 each</i>				No <i>✓</i>				

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: APRIL 06, 2020				MONDAY				LUNCH				CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod					
Daryl	Chicken Leg Qtr	4 oz	2000	0600	120	VEGETARIAN	Baked Chicken - No Skin	180	14pm	1pm					
Veg	Cream Gravy	1/4 cup	800g	0800	120	Peanut Butter	Salad	4 oz	40	1pm	-				
Whipped Potatoe	1/2 cup	100	700	1750			3 oz	Whip Potato	1/2 c	1750	9pm				
Pinto Beans	1 cup	150 lbs	0540	180				Pinto Beans	1 c	180	13pm				
Peas & Carrots	1/2 cup	14	1200	0800	120			Peas & Carrots	1 c	1720	7pm				
Margarine	1 pat	100	0800	BT				Diet Dressing	1 oz	RT	52pc				
Fruit Cobbler	1/2 cup	500	0030	BT							—				
Unsweetened Tea	8 oz	475	0800	BT				Margarine	2 pats	RT	165				
								Fruit	1 ea	RT	500				
								Unsweetened Tea	8 oz	40	40C				
SERVICE DOCUMENTATION															
Meal Count Documentation (3)								Staff (3)							
Population	lele	lele	lele	lele	lele	lele	lele	Population	lele	lele	lele	lele	lele	lele	lele
Signature:	Reyad							Population - ICE	le	10					
Signature:	Cook Supervisor							MARSHALLS	54		Labeled &				
Signature:	Zahra							Call Backs	2		Refrigerated				
Prepared by:	Johnny Sack	75	HS SNACK			Sack meal		Test Trays	1		No	Johnny Sack			
Sterkel	Proteins	2 - 2oz	Protein	1 oz	TEST										
	Bread	4 slices	Bread	2 slices											
	Fruit	1 each	HYPER CALORIC		CALL BACK										
	Drink	1 each	Protein	2 - 2oz											
			Bread	4 slices											
			Cookie	1 each	TOTALS										
			Drink	1 each											
Rev 02/2020 mps															

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

3.2.



Secure Services™

DATE: APRIL 06, 2020

MONDAY

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sandwich - Fidelo		1/2 cup	7 PMS	1100	109°	VEGETARIAN	Fidelo	1 c	149°	SPN O
Sandwich w/ Meat Sauce		1/2 cup	7 PMS	1100	109°	Cheese w/ Meat Sauce		1 c	109°	SPN Q
Sandwich - Green Beans		1/2 cup	10 PMS	1100	109°			3 oz	Green Beans	1 c
- Li - Tossed Salad		1/2 cup	3 bts	1400	37°		Fidelo	1 c	37°	SPN Q
Hassain - Dressing		1 oz	3 CS	1400	RT		Tossed Salad	1 c	37°	3 bin fin
Khali - Garlic Bread	2 slices	4 CS	1400	RT			1 cup Diet Dressing	1 pkt	RT	15° O
Raines - Fruit	1/2 cup	6 SPN	1100	38°			Meatless Sauce	Bread	1 sl	RT
Alawn - Drink w/Vit C	8 oz	10 CS	1200	33°			1/2 cup Margarine	1 pat	38°	SPN O
							Canned Fruit	1/2 c	38°	SPN O
							Unsweet Drink	8 oz	SPN	O

Portions verified by:

A. Ren
Cook Supervisor
A. Ren
Food Service Manager

Population Staff
Population -ICE
MARSHALLS

Prepared by:	Johnny Sack	HS SNACK	Sack meat	Johnny Sack Meal Counts	MEAL TRAY SET UP
		Proteins	2 - 2oz Protein	TEST	
		Bread	4 slices Bread	2 slices	
		Fruit	1 each	HYPER CALORIC CALL BACK	
		Drink	1 each	Protein 2 - 2oz BACK	
				Test Sacks	
				Labeled & Refrigerated	
				Yes	No

Population -ICE
Call Backs
Test Trays

Prepared by:	Johnny Sack	HS SNACK	Sack meat	Johnny Sack Meal Counts	MEAL TRAY SET UP
		Proteins	2 - 2oz Protein	TEST	
		Bread	4 slices Bread	2 slices	
		Fruit	1 each	HYPER CALORIC CALL BACK	
		Drink	1 each	Protein 2 - 2oz BACK	
				Test Sacks	
				Labeled & Refrigerated	
				Yes	No

Rev 02/2020 mps



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 3/6/20

Time: 0700 AM Time: 1620 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X				
Workers reported to work, no open sores	X		X		
no skin infections	X		X		
no diarrhea	X		X		
Kitchen is in good general appearance	X		X		
All kitchen equipment operational & clean	X		X		
All tools and sharps inventoried	X		X		
All areas secure, lights out, exits locked			X		
DISH MACHINE					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast	169	187		—
	Lunch	155	180		—
	Dinner	164	186		—
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature	Wash 110 F+	Rinse 110 F+	Final Rinse	
	Breakfast	115	118	200 ppm	
	Lunch	112	115	200 ppm	
	Dinner	111	113	200 ppm	
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature	Freezer 0 Or below	Walk-in 35-40F	Walk-in 35-40F	
Record temperatures, Freezer and Walk-ins	AM	-2.5	36.2	38.9	
	PM	-2.5	39.6	39.1	
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80	Spare Rm	Store room	= 1	
Record temperatures, Dry Storage Areas	AM	64	63	64	
	PM				
Cleaning Schedule completed					
	AM	PM			
Circle One	(Yes / No)	(Yes / No)			

Signature, Cook Supervisor (AM)

DATE: 3/6/20

Signature, Cook Supervisor (PM)

DATE: 3/6/20

S. Hahn
FOOD SERVICE MANAGER

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: MARCH 06, 2020				FRIDAY BREAKFAST				CYCLE: 1				
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod		
<i>Maron</i>	Oatmeal	1 cup	1.5cs	0300	185	VEGETARIAN	Oatmeal	1 c	185	15 m	2 m	
<i>Ferns</i>	Scrambled Eggs	1/2 cup	6cs	0135	179	Peanut Butter	Turkey Sausage 2 oz	178	RT	5 m	1/2 m	
<i>Dulce</i>	Cream Gravy	1/2 cup	5cs	0300	183		1 oz Bread	2 sl	RT	5 m	1 m	
<i>Garcia</i>	Biscuit	1 each	2cs	0130	RT		Diet Jelly	2 pkts	RT	15 m	5 m	
<i>Hanct</i>	Margarine	1 pat	1.75cs	0200	34		Margarine	1 pat	34	—	—	
<i>Yafit</i>	Sugar	2 pkts	1.5cs	0200	RT		Canned Fruit	1/2 c	RT	—	—	
	Coffee	8 oz	30s	0200	186		Sugar Sub	2 pkgs	RT	—	—	
	Milk 2%	8 oz	6.85	0400	34		Coffee	8 oz	186	—	—	
							Milk 2%	8 oz	34	—	—	
Portions verified by:												
Signature: <i>John</i>	Population: <i>631</i>	Staff: <i>631</i>					Meal Count Documentation				SERVICE DOCUMENTATION	
Signature: <i>Cook Supervisor</i>	Population - ICE: <i>631</i>	Staff: <i>631</i>					Labeled & <i>B</i>	Refrigerated <i>Yes</i>	No	First cart out: <i>0445</i>	Last cart out: <i>0540</i>	
Signature: <i>Food Service Manager</i>	MARSHALLS <i>561</i>	Test Trays <i>2</i>					Johnny Sack Meal Counts			Signature: <i>John</i>	Signature: <i>John</i>	
Prepared by: <i>Sherrill</i>	Johnny Sack <i>80</i>	HS SNACK	Sack meal	TEST	2	Test Sacks	MEAL TRAY SET UP					
	Proteins	2 - 2oz	Protein	1 oz			eggs	Crust	Sugar			
	Bread	4 slices	Bread	2 slices								
	Fruit	1 each	HYPER CALORIC	CALL								
	Drink	1 each	Protein	2 - 2oz	BACK		Labeled & <i>Yes</i>	Refrigerated <i>Yes</i>	No			
			Bread	4 slices								
			Cookie	1 each	TOTALS							
			Drink	1 each								



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

Secure Services

DATE: MARCH 06, 2020



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 03/7/2020

Time: 0130 AM Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X				
Workers reported to work, no open sores	X		X		
no skin infections	X		X		
no diarrhea	X		X		
Kitchen is in good general appearance	X		X		
All kitchen equipment operational & clean	X		X		
All tools and sharps inventoried	X		X		
All areas secure, lights out, exits locked				X	
DISH MACHINE		Temperature		Wash 150 F+	Rinse 180 F+
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155	185
		Lunch		152	180
		Dinner		160	181
POT and PAN SINK		Temperature		Wash 110 F+	Rinse 110F+
Final Rinse Temps determined by chemical agent used		Breakfast		112	115
		Lunch		110	112
		Dinner		110	110
		Final Rinse		200 ppm	
				200ppm	
				200 PPM	
FREEZER and WALK-IN		Temperature		Freezer 0 Or below	Walk-in 35-40F
Record temperatures, Freezer and Walk-ins		AM		0	38.1
Record temperatures, Freezer and Walk-ins		PM		-1.4	37.6
				40.0	
				39.7	
DRY STORAGE		Temperature 45-80		<i>Spiral Run</i>	<i>Storage Areas</i>
Record temperatures Dry Storage Areas		AM		69	70
Record temperatures, Dry Storage Areas		PM		69	63
Cleaning Schedule completed		AM	PM		
Circle One		Yes	No	Yes	No

Vogel + Reyad
Signature, Cook Supervisor (AM)

DATE: 3/7/2020

S. H. K.
FOOD SERVICE MANAGER

A. Pearson
Signature, Cook Supervisor (PM)

DATE: 3-7-20

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 07, 2020		SATURDAY				BREAKFAST				CYCLE: 1	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Menu Items	Diet For Health	DL Temp	Prod Qty	Over Prod
<i>Yoni Gomes</i>	Dry Cereal	1 cup	3 box	0000	RT	VEGETARIAN	Bran Flakes	1 c	LT	3box	N/A
<i>Franco Gaffre</i>	Fried Eggs	2 each	4 box	0330	63°		Turkey Ham	2 oz	NA	NA	N/A
	Bread	2 slices	50 loaves	0400	RT		Bread	2 sl	RT	SOFT	N/A
	Jelly	2 pks	3 can	0415	RT		Diet Jelly	2 pkts	RT	SOFT	N/A
	Margarine	1 pat	.75 can	0415	40°		Margarine	1 pat	40°	SOFT	N/A
	Fresh Fruit	1 each	4 can	0400	40°		Fresh Fruit	1 ea	40°	SOFT	N/A
	Sugar	2 pks	.30 can	0415	RT		Sugar Sub	2 pkts	RT	SOFT	N/A
	Coffee	8 oz	.50 can	0420	150°		Coffee	8 oz	150°	SOFT	N/A
	Milk 2%	8 oz	15 can	0445	39°		Milk 2%	8 oz	39°	SOFT	N/A
Portions verified by:											
Signature: <i>hall</i>	Population 727				Staff				MEAL COUNT DOCUMENTATION		
Cook Supervisor	Population -ICE 668										
Signature: <i>Ston</i>	MARSHALLS 59				Labeled & Refrigerated				SERVICE DOCUMENTATION		
Food Service Manager	Call Backs 4				Yes				First cart out: 05/15 Last cart out: 06/20 Signature <i>hall</i>		
Prepared by: <i>hall</i>	Test Trays 2				Johnny Sack Meal Counts				MEAL TRAY SET UP		
	HS SNACK										
	Proteins	2 - 2oz	Protein	1 oz	TEST				Jelly	Sugar	Margarine
	Bread	4 slices	Bread	2 slices					Fruit		
	Fruit	1 each	HYPER CALORIC	CALL							
	Drink	1 each	Protein	2 - 2oz	BACK				Dry		Bread
									(Cereal)		
Rev 02/2020 mps									Yes	No	

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 07, 2020

SATURDAY

LUNCH

CYCLE: 1

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Jam Cloris wefen A1 Williams HD Trail	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Unsweet Tea	1/2 cup 1 cup 1/2 cup 1/2 cup 2 slices 1 piece 8 oz	140 lbs 150 lbs 125 3 1/2 lbs 50 bags 1 1/2 lbs .40	0830 0630 0920 0920 0930 0930 .0000	40 1810 40 40 RT RT 40	VEGETARIAN	Chicken Cheese Beans 3 oz Corn Lettuce Bread Canned Fruit Unsweet Tea	4 oz 1 c 1/2 c 1/2 c 2 sl 1/2 c 8 oz	40 1810 40 40 RT RT 40	40 11pm 11pm 11pm 6pm 1pm 40
Portions verified by:							Meal Count Documentation			
Signature: Cook Supervisor <i>K. Hob</i>	Population	728	Staff	(1)						
Signature: Food Service Manager	Population -ICE	609	MARSHALLS	59	Call Backs 5 Test Trays (1)	Labeled & Refrigerated (Yes) No	Johnny Sack Meal Counts			
Prepared by:	Johnny Sack	HS SNACK		Sack meal			MEAL TRAY SET UP			
	Proteins	2 -2oz	Protein	1 oz	TEST					
	Bread	4 slices	Bread	2 slices		Test Sacks				
	Fruit	1 each	HYPER CALORIC		CALL					
	Drink	1 each	Protein	2 - 2oz	BACK					
	Bread	4 slices				Labeled & Refrigerated Yes				
	Cookie	1 each	TOTALS							No
	Drink	1 each								

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: MARCH 07, 2020

SATURDAY DINNER

Prepared by:	Menu Items	SATURDAY DINNER					CYCLE: 1				
		Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Menu Items	Diet For Health	DL Temp	Prod Qty	Over Prod
Tran - Peter - Nyan - Giovin - Barabara	Salisbury Steak w/ Beef Gravy	4 oz	13 lbs	1400	194°	VEGETARIAN Peanut Butter	Hamburger	4 oz	188°	1 pm	0
Perez - Rice	1/2 cup	80 oz	1400	194°			3 oz Rice	1/2 c	202°	8 pm	1
Greens	1/2 cup	80 oz	1100	202°						7pm	0
Salad	1/2 cup	70 oz	1100	202°			Rice	1 c	207°	7pm	0
Balsamic Dressing	1 oz	2 lbs	1400	RT			Bread	2 sl	RT	4pm	0
Perez - Cornbread	1 piece	2 lbs	1300	RT			Margarine	1 pat	37°	1pm	0
Balsamic Margarine	1 pat	105	1404	37°			Salad	1 c	25 min	0	
Homogenized Drink w/Vit C	8 oz	400 oz	1300	33°			Cornbread	1 pkt	RT	1pm	0
							Diet Dressing	1 pm	RT	1pm	0
							Canned Fruit	1/2 c	RT	1pm	0
							Unsweet Drink	8 oz	RT	1pm	0
Portions verified by:											
Signature: A. Narvaez Cook Supervisor	Meat Count Documentation					Population 728	Staff	SERVICE DOCUMENTATION			
Signature: J. Fisher Food Service Manager	Population - ICE 669					Population - ICE 669		First cart out:	1600		
Prepared by: Johnny Sack	MASHALLS 59					MASHALLS 59	Labeled &	Last cart out:	1645		
	Call Backs 0					Call Backs 0	Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Signature	A. Narvaez		
	Test Trays 2					Test Trays 2	Johnny Sack Meal Counts	MEAL TRAY SET UP			
	Proteins 2 - 2oz					Proteins 2 - 2oz	Sack meal <input checked="" type="checkbox"/> TEST	Sack meal <input checked="" type="checkbox"/>	Sack meal <input checked="" type="checkbox"/>	Salad	Greens
	Bread 4 slices					Bread 4 slices	Bread 2 slices <input checked="" type="checkbox"/>	Test Sacks <input checked="" type="checkbox"/>	Test Sacks <input checked="" type="checkbox"/>	Cornbread	Greens
	Fruit 1 each					Fruit 1 each	HYPER CALORIC <input checked="" type="checkbox"/>	Test Sacks <input checked="" type="checkbox"/>	Test Sacks <input checked="" type="checkbox"/>		
	Drink 1 each					Drink 1 each	Protein 2 - 2oz <input checked="" type="checkbox"/>	Test Sacks <input checked="" type="checkbox"/>	Test Sacks <input checked="" type="checkbox"/>		
	Bread 4 slices					Bread 4 slices		Labeled & <input checked="" type="checkbox"/>	Labeled & <input checked="" type="checkbox"/>		
	Cookie 1 each					Cookie 1 each	TOTALS <input checked="" type="checkbox"/>	Refrigerated <input checked="" type="checkbox"/>	Refrigerated <input checked="" type="checkbox"/>	rice	
	Drink 1 each					Drink 1 each		Yes <input checked="" type="checkbox"/>	No <input checked="" type="checkbox"/>		



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 3-8-20

Time: AM Time: PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores	X		X		
no skin infections	X		X		
no diarrhea	X		X		
Kitchen is in good general appearance	X		X		
All kitchen equipment operational & clean	X		X		
All tools and sharps inventoried	X		X		
All areas secure, lights out, exits locked			X		
DISH MACHINE					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse			Temperature	Wash 150 F+ Rinse 180 F+	
			Breakfast	152 181	
			Lunch	155 185	
			Dinner	158 191	
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used			Temperature	Wash 110 F+ Rinse 110F+ Final Rinse	
			Breakfast	112 115 200 ppm	
			Lunch	110 115 200 ppm	
			Dinner	113 113 200 ppm	
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins			Temperature	Freezer 0 Or below Walk-in 35-40F	
Record temperatures, Freezer and Walk-ins			AM	-03 34	38
			PM	-1.3 39.6	36.8
DRY STORAGE					
Record temperatures Dry Storage Areas			Temperature 45-80	Spicerack	
Record temperatures, Dry Storage Areas			AM	62	63
			PM	64	63
Cleaning Schedule completed					
Circle One	AM Yes / No	PM Yes / No			

Signature, Cook Supervisor (AM)

DATE: 3-8-20

Signature, Cook Supervisor (PM)

DATE: 3-8-20

FOOD SERVICE MANAGER

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 08, 2020					SUNDAY		BREAKFAST		CYCLE: 1	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Javier	Dry Cereal	1 cup	3 oz	0330	RT	VEGETARIAN	Dry Cereal 1 c	RT	30	6
Galave	Creamed Gravy	1/2 cup	1/2 oz	0400	182					
Martinez	Scrambled Eggs	1/2 cup	1/2 oz	0300	184					
Fernando	Diced Potatoes	1/2 cup	1/2 oz	0300	180					
Yanni	Biscuit	1 each	1/2 oz	0303	RT					
Rebekah	Margarine	1 pat	3/4 oz	0330	40					
Dawn	Sugar	2 ppts	1/2 oz	0330	RT					
Tonyang	Coffee	8 oz	0.40	0350	186					
Merle	Milk 2%	8 oz	165	0340	40					
Portions verified by:					K. Martinez		Meal Count Documentation		SERVICE DOCUMENTATION	
Signature: K. Martinez		Population 741		Staff		Population 1 ICE 684		First cart out: 0515		
Cook Supervisor Ahn		MARSHALLS 57				Labeled & Refrigerated		Last cart out: 0624		
Food Service Manager		Call Backs 2				Yes		Signature ✓. Macalino		
Prepared by:	Johnny Sack	HS SNACK		Sack meal		Johnny Sack Meal Counts		MEAL TRAY SET UP		
		Proteins 2 - 2oz		Protein 1 oz TEST						
		Bread 4 slices		Bread 2 slices		Test Sacks				
		Fruit 1 each		HYPER CALORIC CALL BACK						
		Drink 1 each		Protein 2 - 2oz						
		Bread 4 slices								
		Cookie 1 each		TOTALS		Labeled & Refrigerated				
		Drink 1 each				Yes		No		

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 08, 2020

SUNDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	DL Temp	Prod Qty	Over Prod
<i>Rudnick</i>	Turkey Ham, Slice	4 oz	160 lbs	0930	40	<u>VEGETARIAN</u>	Turkey Ham	4 oz	40	4 pan
<i>Sergo</i>	Potato Salad	1/2 cup	160	0800	40	Peanut Butter	Steam Potatoe	1/2 c	133.1	1 pan
<i>Coleslaw</i>	Coleslaw	1/2 cup	500	0830	40		3 oz	Cole Slaw	1 c	40
<i>Richard</i>	w/ slaw dressing		5 gallon	0830	-		Diet Dressing		-	-
<i>Richard</i>	Lettuce	1/4 cup	2400	0800	40		Grape Jelly	Lettuce	1 c	40
<i>Onion</i>	Onion	1 slice	1600	0900	38	2 pkts	Onion	1 sl	38	open -
<i>Mustard</i>	Salad Dressing	1 pkt	1600	0800	RT		Green Beans	1 c	RT	open -
<i>Bread</i>	Mustard	1 pkt	160	0800	RT		Bread	Mustard	1 pkt	RT
<i>Unsweet Tea</i>	Bread	2 slices	500	0830	RT	4 slices	Bread	2 sl	RT	500mg -
<i>Toes</i>	Unsweet Tea	8 oz	40	0800	40	Canned Fruit	Unsweet Tea	1/2 c	RT	48 -
							Unsweet Tea	8 oz	40	40 -
Portions verified by:										
Signature: <i>Reyad</i>	Population	741	Staff	0						
Cook Supervisor <i>Abh</i>	Population - ICE	683	MARSHALLS	58		Labeled &				
Food Service Manager	Call Backs	3	Test Trays	1		Refrigerated Yes	No			
Prepared by:	Johnny Sack		HS SNACK			Johnny Sack	Meal Counts			
	'Proteins	2 - 2 oz	Protein	1 oz	TEST					
	Bread	4 slices	Bread	2 slices		Test Sacks				
	Fruit	1 each	HYPER CALORIC		CALL					
	Drink	1 each	Protein	2 - 2 oz	BACK					
			Bread	4 slices		Labeled &				
			Cookie	1 each	TOTALS	Refrigerated Yes	No			
			Drink	1 each						

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



DATE: MARCH 08, 2020

SUNDAY							DINNER							CYCLE: 1						
Prepared by:	Menu Items	Serv size	Am't Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	Menu Items	DL Temp	Prod Qty	Over Prod									
Ngoi -	Burrito, Beef/Bean	4 oz	12oz	1400	26°	VEGETARIAN	Ground Turkey	4 oz	105°	1pn	0									
Perez -	Refried Beans	1 cup	1400	1100	110°	Cheese Burrito	Pinto Beans	1 c	105°	1pn	0									
Perez-	Spanish Rice	1/2 cup	900	1100	100°			4 oz Rice	105°	1pn	0									
Alo -	Salsa	1/4 cup	700	1500	36°			Salsa	1/4 c	35°	1pn	1								
Perez -	Lettuce	1/2 cup	200	1300	36°			Broccoli	1/2 c	105°	1pn	0								
Banhang -	Dressing	1 pkt	400	1400	RT			Lettuce	1/2 c	38°	1pn	0								
Sohang -	Cheese	1 oz	100	1400	34°			Diet Dressing	1 pkt	RT	155	0								
Ngoi	Cake	1 piece	200	1400	RT			Tortilla	1 ea	RT	1pn	0								
Hossain -	Drink w/Vit C	8 oz	100	1300	35°			Fresh Fruit	1 ea	RT	155	0								
								Unsweet Drink	8 oz	35°	1	0								
Portions verified by:							Meal Count Documentation							SERVICE DOCUMENTATION						
Signature:	A. Perez	Population	741	Staff			Population	ICE						First cart out:	16:45					
Signature:	Z. Hossain	MARSHALLS	55				MARSHALLS	55	Labeled &					Last cart out:	16:45					
Food Service Manager		Call Backs					Call Backs		Refrigerated					Signature	A. Perez					
Prepared by:	Johnny Sack	Test Trays					Test Trays		(Yes)	No				MEAL TRAY SET UP						
		HS SNACK					Sack meal		Johnny Sack	Meal Counts										
		Proteins	2 - 2oz	Protein	1 oz	TEST		Test Sacks												
		Bread	4 slices	Bread	2 slices															
		Fruit	1 each	HYPER CALORIC	CALL BACK															
		Drink	1 each	Protein	2 / 2oz															
				Bread	4 slices															
				Cookie	1 each	TOTALS														
				Drink	1 each															

Burrito
cheese

Cake

Rice

Beans

lettuce

Salsa



North Building Temperature Log

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	74.5							
	A-2	70.7							
	A-3	73.1							
	A-4	71.1							
	B-1	72.3							
	B-2	71.9							
	B-3	71.1							
	B-4	Unoccupied							
	C-1	71.0							
	C-2	71.5							
	C-3	67.5							
	C-4	Unoccupied							
	D-1	72.2					N/A	N/A	N/A
	D-2	Unoccupied					N/A	N/A	N/A
	E-1	70.5					N/A	N/A	N/A
	E-2	71.5							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A		N/A	N/A	N/A	N/A	N/A	N/A

SIGN: Patricia

Medical Showers Temperature Log

Name: _____

Date: 3/9/2020

ROOM

542	540	538	536	534	523	522

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

DAILY

DATE: 3/9/2020

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	72.1			
South-B	Unoccupied			
South-C	Unoccupied			
South-D	Unoccupied			
South-E	72.9			
South-F	73.3			
South-G	76.9			
South-L	Unoccupied			
South-M	71.4			
South-N	79.7			
South-X	Unoccupied 72.7			
South-Y	Unoccupied			
South-Z	Unoccupied			
South-SMU	N/A			
South-SMU - Shower 3				
MED-ISO- Room 1	N/A		N/A	N/A
MED-ISO- Room 2	N/A		N/A	N/A
MED-ISO- Room 3	N/A		N/A	N/A
MEDICAL				

SIGN: Ent H. Chay